

ANTIPASTI

Calamari Fritti or Griglia	18.95
Mussels, Spicy Marinara Sauce	16.95
Bruschetta Romano	12.95
Bruschetta Spinaci	14.95

Carpaccio al Avocado*	17.95
Thinly sliced raw beef tenderloin, wild mushrooms, diced tomatoes, capers, olive oil, lemon, shaved Parmigiano and avocado	

Carciofo Bianco	13.95
Fresh artichoke stuffed with seasoned breadcrumbs baked and topped with a lemon butter sauce	

Vongole al Forno*	1/2 doz /9.95	doz. /18.95
Manila clams lightly breaded, then baked with garlic and olive oil, topped with a lemon butter sauce		

Melanzane Parmigiano	16.95
Thin slices of eggplant breaded and layered with fresh mozzarella and parmesan cheese topped with a tomato basil sauce	

(*As an Entree +\$4)

Formaggio Di Capra	11.95
Toasted Italian bread with a Kalamata olive spread, basil, Parmesan cheese and EVOO served with baked goat cheese in a light tomato sauce	

Risotto alla Panna	15.95
Arborio rice with sautéed prosciutto cotto, peas and wild mushrooms in a cream sauce with a touch of tomato topped with toasted pine nuts	



ZaZa's

Trattoria

INSALATE

Dinner Salad	7.95
Caesar Salad*	8.95
Insalata Caprese	12.95
Insalata alla ZaZa	12.95
Romaine lettuce with mixed vegetables and Kalamata olives in our house balsamic vinaigrette topped with Danish bleu cheese	

Insalata Fagioli	13.95
Green beans, red onions, fresh diced tomatoes and toasted sliced almonds with Danish bleu cheese and lemon olive oil	

Wedge Salad	14.95
Iceberg lettuce with sliced cherry tomatoes, crispy bacon and crumbled blue cheese with our homemade bleu cheese dressing	

Insalata Analise	14.95
Baby arugula, thinly sliced fennel, oranges, avocado, feta cheese and crushed pistachios in a lemon vinaigrette	

Insalata DiCapra	11.95
Mixed greens, bell peppers and sliced cherry tomatoes in a sun-dried cherry dressing topped with toasted almonds and goat cheese	

Add to any salad:	Chicken 7	Shrimp 9
	Calamari 11	Salmon 16

STEAKS & CHOPS

8oz. Filet Mignon	49.95
Filet Mignon grilled to perfection, served with a side of roasted potatoes and mixed vegetables	

Vitello DeLaurentis	42.95
Pan roasted thick veal medallions with sautéed artichoke hearts, caramelized onions, peas and oregano in a roasted plum tomato sauce with a side of linguini	

Lamb Chops Oreganato	49.95
French cut lamb chops with fresh oregano and garlic in a lemon white wine sauce with a side of roasted potatoes and vegetables	

Pork Chops al Porto	36.95
Two Center French-cut pork chops with wild mushrooms in a port wine sauce served with a side of roasted potatoes	

ENTREES

Pesce Bianco alla Spinaci	28.95
Lake Superior Whitefish sautéed with baby capers and shallots in a lemon butter sauce with a side of fire roasted spinach	

Salmon Asparagini	34.95
Pan roasted Faroe Island salmon fillet topped with asparagus, sun-dried tomatoes and mushrooms in a garlic white wine sauce served with a side of linguini	

Pollo Arrosto Vesuvio	27.95
Half roasted chicken with garlic, shallots, fresh oregano, peas and red onion in a lemon white wine sauce served with a side of roasted potatoes	

Petto di Pollo Limone	26.95
Pan roasted chicken breasts with baby capers in a lemon white wine sauce served with a side of linguini	

Petto di Pollo Umbianco	28.95
Pan roasted chicken breasts with wild mushrooms, sage, garlic and shallots topped with prosciutto di parma in a light brandy sauce served with a side of fire roasted spinach	

Salsiccia Pignole	25.95
Homemade Italian sausage topped with roasted peppers, green onions, fresh diced tomatoes, pine nuts, balsamic wine sauce served with a side of linguini	

PASTAS

<p>Capellini Pomodoro 16.95 Angel hair pasta in a crushed plum tomato sauce with roasted garlic and sweet basil, topped with Parmigiano Add: Chicken 23.95 / Meatballs 25.95 Sausage 25.95 / Shrimp 29.95</p> <p>Penne Abruzzese 24.95 Penne pasta with homemade crumbled Italian sausage and pancetta in a spicy tomato sauce topped with Parmigiano</p> <p>Linguini Vodka con Scampi 32.95 Linguini pasta with sautéed shrimp in a vodka cream sauce topped with fire roasted spinach</p>	<p>Cavatelli Ancho Maccia 30.95 Fresh cavatelli pasta with sliced Italian sausage, wild mushrooms, garlic and shallots in a pesto cream sauce topped with toasted pine nuts</p> <p>Penne con Pollo Ricotta 28.95 Penne pasta with grilled sliced chicken, roasted artichokes, tomatoes, and fresh oregano in a garlic white wine sauce topped with herbed ricotta cheese</p> <p>Rigatoni Boscaiolo 35.95 Rigatoni pasta with filet tips with wild mushrooms in a herbed tomato sauce topped with fresh mozzarella</p>
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Gluten-free Penne pasta available + \$3

9" Thin Crust Pizza—Great as an Appetizer!

◇ Margherita: Marinated crushed roma tomatoes, fresh basil, garlic, fresh mozzarella	18.95
◇ Quattro Stagioni: Prosciutto, artichokes, mushrooms and olives	18.95
◇ Quattro Formaggio: Four Cheese - Mozzarella, Cream Cheese, Bleu and Swiss	18.95
◇ Napolitano: Crimini mushrooms, roasted peppers, basil and mozzarella	18.95
◇ ZaZa Trio: Homemade crumbled Italian sausage, mushroom and red onion	18.95
◇ Any Two: Sausage, olives, mushrooms, artichoke hearts, spinach, and onions	18.95

Extra Ingredients \$3 / Prosciutto & Anchovies \$4

SIDES	BIRRA
Fire Roasted Spinach 7.95	Birra Moretti 6
Roasted Potatoes 7.95	Blue Moon 5
Sautéed Broccoli 7.95	Clausthaler (N/A) 5
Penne with tomato basil 7.95	Coors Light 4.5
Grilled Asparagus 8.95	Guinness Stout 6
Sautéed Wild Mushrooms 7.95	Miller Lite 4.5
Italian Sodas & Teas	Peroni 6
Limonata San Pellegrino 4.50	Revolution Anti Hero 6
Aranciata Rossa San Pellegrino 4.50	Sam Adams Boston Lager 5
Blackberry Sage 4.25	Sam Adams Seasonal 5
Ginger Peach (Decaf) 4.25	Stella Artois 6
Pomegranate Green Tea 4.25	

(DO NOT BE MISTAKEN!!!)

ZaZa's Has Only ONE Location
The Original in St. Charles (Est. 1995)

Please inform your server of any dietary restrictions or food allergies

All parties of 6 or more are subject to a 20% Service Fee

To ensure equal service to every ZaZa's patron **WE DO NOT SPLIT CHECKS**

\$5.00 Share Fee on all Entrees & Pastas. Prices subject to change without notice

*Consumer Advisory: The Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness